

the state afford to keep all five alive—plus the University of Vermont? In a recent commentary, Hinesburg author Bill Schubart took on the issue, arguing, “Vermonters can’t adequately fund six colleges in a time of declining enrollments.” He contended that renaming Castleton was not the answer.

“I really doubt that their new name will do much to solve the enrollment and cost challenges facing all our small state colleges, to say nothing of our students,” he said.

Spaulding, who took over as chancellor last year, said he’s heard all of those arguments before, but he sees no reason to consolidate. “We actually need the colleges we have,” he said.

Spaulding argued that Castleton’s name change will be good for all of them, adding that none of the other college administrators objected.

Each of the state colleges has—and should have—its own identity, Spaulding said. Lyndon has the largest percentage of out-of-staters, a strong meteorology program and an innovative electronic journalism program. Johnson is known for external degrees for nontraditional students, social service programs and the performing arts. The bread and butter of Vermont Technical College is its two-year engineering degree. Community College of Vermont offers an affordable start for students of all ethnicities and socioeconomic backgrounds.

Castleton’s specialty is being less specialized. “It’s a small university that has a robust graduate program combined with broad academic programs,” Spaulding said. “It’s the only public higher ed institution in Vermont with a football team, and it’s got a very lively campus.”

Wolk acknowledged that the name change is really about perception.

When Richard Stockton College of New Jersey became Stockton University this year, the goal was to “raise the school’s profile, helping it attract faculty, students—especially graduate and international students—and raise funds,” the Philadelphia Inquirer reported.

Massachusetts state colleges changed their names in 2010, though they retained the word “state,” so that Bridgewater State College became Bridgewater State University.

Castleton students are buying into the idea that Castleton University carries just a little bit more prestige. “It means we’re expanding, we’re growing,” said Papandrea.

“It’s going to help the college bring in more students,” Devold said. It might look a little jazzier on his résumé, too, he said.

For Wolk, the name change marks a major milestone for Castleton, which has actually had seven other appellations since 1787: It’s been Rutland County Grammar School, Vermont Classical High School, Castleton Seminary, State Normal School at Castleton, Castleton Normal School and Castleton State Teachers College. The Castleton State College designation dates to 1962.

“Modernizing our name reflects who we’ve become and who we aspire to be,” he said. “It’s a wonderful turning point for a wonderful institution.”

The idea for the name change emerged two or three years ago as Castleton administrators crafted Wolk’s second 10-year plan. Although he was a driving force behind it, the visionary president had to miss some of the meetings that made it happen, during which his staff pitched the idea to the Vermont State College committees. In the last few months, as his wife’s health worsened, he spent more time in Florida than Vermont. He was with Diane when she died there on July 4.

“Our goal was that her death be peaceful and painless,” he said. “It was that.” In the

weeks after, Wolk received hundreds of messages from his wife’s former students, colleagues and friends telling him how much Diane had meant to them.

“Kids just loved her,” said David Blow, a Castleton journalism professor who had Diane as a first-grade teacher. His mother, Lucille, who taught alongside her at Barstow Memorial School in Chittenden, told her son that Wolk’s was the most difficult condolence card she has ever had to write.

When the full Vermont State Colleges Board of Trustees gathered July 23 to make a final decision on the name change, David Wolk traveled to Montpelier for the meeting. “I just wanted to be there, because it was historic,” he said. The vote was unanimous. Word went viral as Castleton spokesman Jeff Weld announced the move on Twitter and Facebook, and the university’s website got more than 10,000 hits.

Afterward, Wolk continued on to Burlington to board a plane for Florida, where two days later family gathered for a celebration of Diane’s life. In his eulogy, Wolk spoke about his wife’s courage.

“Her life was full of teachable moments, and this was the final one,” he said.

Diane Wolk’s family members divided her ashes for each to scatter as he or she wished. The next week, Wolk returned to Castleton. That Friday afternoon, he and two of their four children went to the Spartan monument and spread her remains at the base of the rock that honors and encourages brave souls.

#### REMEMBERING DOUG KENDALL

Mr. LEAHY. Mr. President, this past weekend, I learned of the untimely passing of Doug Kendall, founder of the Constitutional Accountability Center. Doug was a true visionary who helped transform how the American public views our Constitution. Despite a recent movement to interpret our founding charter in a cramped manner that too often leaves our most vulnerable populations unprotected, Doug was able to serve as a forceful counterweight and guardian of an inclusive, progressive, and faithful understanding of our National Charter, based on both the text and history of the document.

Under his leadership, the Constitutional Accountability Center revitalized the debate over the original understanding of the Constitution. Doug refused to cede the intellectual ground of originalism and textualism to conservative advocates. Significantly, the organization he founded was defined as much by its scholarship as its effective advocacy.

Doug made myriad contributions to the world of law and policy, but I will point out just two. First, I asked him to testify in March 2010 before the Senate Judiciary Committee on the Supreme Court’s decision in *Citizens United v. FEC* because I knew that no one could better articulate the harm that the decision would cause to our democracy. As he eloquently testified before the Committee, “Since the Founding, the idea that corporations have the same fundamental rights as ‘We the People’ has been anathema to our Constitution. . . . Corporations do not vote, they cannot run for office, and they are not endowed by the Creator with inalienable rights. ‘We the

People’ create corporations and we provide them with special privileges that carry with them restrictions that do not apply to living persons. These truths are self-evident, and it’s past time for the Court to finally get this right, once and for all.” While the Court was unable to get it right in Doug’s lifetime, I believe his views will come to be vindicated in time.

Second, this past year, I introduced a joint resolution with Senator MIKE LEE of Utah, celebrating the sesquicentennial or the 150th anniversary of the 13th Amendment, which, along with the 14th and 15th Amendments, make up our Nation’s “second founding.” The second founding, which has served as the bedrock and inspiration to procuring equality for racial minorities and women, has too often been overlooked by the general public and constitutional scholars. Doug and his organization were the intellectual driving force behind advancing this important resolution. His contributions to the world of law and policy will be sorely missed.

As accomplished as he was as an advocate and scholar, Doug was an even better person. My staff met with him countless times and always came away inspired by his intellect and humanity. An article in the Washington Post from January 2008 about the historic endorsement that then-candidate and Senator Barack Obama received from Senator Ted Kennedy noted that Doug was there with his then 8-year old daughter, Miracle. Doug had pulled Miracle out of her elementary school that day so that she could experience the historic nature of the President’s candidacy and the bridge between former President Kennedy and future President Obama. He stated in the article that he wanted his daughter, Miracle, to be inspired. What she will come to know—if she does not already—is that her father’s life and his accomplishments have helped to inspire a new generation. Doug Kendall has reminded us about the ever-more inclusive story that is reflected in our Constitution. His life was cut short, but his vision—like the Constitution itself—will continue to endure and inspire. The Nation has lost a true patriot with his passing.

#### RECOGNIZING KING ARTHUR FLOUR

Mr. LEAHY. Mr. President, each year, it is with great pride that I participate in a reception here on Capitol Hill to showcase some of the best products conceived, developed, and produced in Vermont. One such company featured at the annual Taste of Vermont event is King Arthur Flour, where, for 225 years, generation after generation has produced quality cooking and baking ingredients.

A firm that was born in Boston more than two centuries ago, in 1984 then-owners Frank and Brinna Sands moved King Arthur Flour to Norwich,

Vermont, and the company has become a staple in Vermont's business community. In the 1990s, the Sands made the decision to sell their company to their employees. The returns have been considerable, and the company has seen growth ever since.

In ways that are typical of Vermont businesses, King Arthur Flour has evolved into a quality company offering quality products to its customers. The company's business model reflects one that is committed to its customers, its employees, the environment, and its community, even offering employees 40 hours of paid volunteer time to give back. Those commitments are backed up in its status as a certified B Corporation, a designation that independently recognizes the company's social sustainability and environmental performance standards.

From breads to cakes, cookies to pies, King Arthur Flour's products have become staples in bakers' kitchens across the country, including in the Leahy kitchen, where Marcelle regularly shares her recipes with our grandchildren. In fact, many of our visits to the Upper Valley include a detour to King Arthur's terrific cafe where all of their superb products are available. It is yet another example of a tried and true Vermont-based company, revolutionizing and enticing the market with its quality products.

I ask unanimous consent to have printed in the RECORD an August 28, 2015, article from the Burlington Free Press recognizing King Arthur Flour's "225 years of baking history."

There being no objection, the material was ordered to be printed in the RECORD, as follows:

[From the Burlington Free Press, Aug. 28, 2015]

**KING ARTHUR FLOUR: 225 YEARS OF BAKING HISTORY**

(By Susan Reid)

Some 225 years ago George Washington delivered the first State of the Union address in January. In February, the U.S. Supreme Court met for the first time. Vermont itself wasn't yet a state. According to King George, it belonged to New York, despite also being known as the New Hampshire Grants.

In this world, miles away in Boston, a man named Henry Wood started a company that imported flour from England. The brand new United States of America numbered fewer than four million souls. Wood correctly assumed this growing country was going to need flour for baking, and his commitment to pure, high-quality flour fueled a successful business.

ENTER JOHN LOW SANDS

One of the early employees was John Low Sands, who joined the firm in 1820. It was the beginning of generations of Sands family association with, and eventual ownership of, the company. Also a clue to how the company came to be based in Vermont, as you'll soon see. By 1853, the company was doing well enough to buy a large building on the Long Wharf in Boston. There, in the middle of one of the world's busiest ports, the business continued to grow, taking on partners as it expanded. In less than 10 years the city of Boston had filled in the harbor around the wharf, and the company became landlocked

without ever having moved. It stayed in the same spot, with the revised address of 172 State St. until 1904, when the company moved up the street to the Custom House.

By 1895, the company was named Sands, Taylor, & Wood. The third generation of the Sands family to be part of the company, Orrin Sands, was its president. During this decade, roller milling was developed in Hungary. As a result, it was now possible to grind large quantities of wheat into flour very quickly. This led to a boom in flour production, as well as wild fluctuations in the quality of flour being produced.

At the same time, George Wood and his business partners attended a musical play based on the story of King Arthur and his knights. They left the theater inspired by the realization that the values portrayed in the play exemplified what their company stood for: quality, integrity, purity, loyalty, strength, and dedication to a higher purpose. They resolved to rename their new flagship product, their all-purpose flour, after King Arthur. It was introduced at the Boston Food Fair in September 1896, and became an immediate success. The distinctive image of the medieval knight on his horse adorned the tops of 196 pound barrels of flour for the next four decades, until he started being printed on newfangled paper bags.

In the 1920s King Arthur on his steed appeared on the back of a flatbed calliope truck that roamed the streets of Boston and New York. In later decades the company gave scholarships to promising young professional bakers, inserted collectible picture cards of American military ships, airplanes, and weapons in its flour bags during World War II, and after the war sponsored radio shows where "New England's Food Expert" Marjorie Mills endorsed King Arthur Flour on the air.

**THE MOVE TO VERMONT**

The Sands family became the sole owners of the company in 1932, and in 1984, Frank (a Dartmouth alum) and his wife Brinna Sands moved the company to Vermont. Tired of lugging bags of flour to the post office to mail to retirees in Florida who couldn't buy King Arthur outside of New England, Brinna started The Baker's Catalogue in 1990.

She also published the "200th Anniversary Cookbook," which has sold well over 100,000 copies to date.

In a pivotal move, Frank and Brinna decided to sell the company to their employees, launching King Arthurs Employee Stock Ownership plan. The company has seen steady growth since then.

By 1999, the company officially changed its name to King Arthur Flour, and the Baker's Catalogue was mailing six million catalogues per year. Distribution of the flour to grocery stores up and down the East Coast was well established, and expanding steadily westward. In 2000, Vermont Gov. Howard Dean was on hand to break an oversized baguette in two to celebrate the opening of the bakery and school in Norwich. In 2004 the company became 100 percent employee-owned.

With all of these changes, the principles that the company began with survived and thrived. In 2007, King Arthur Flour was a founding and certified B Corp. Its bylaws reflect a commitment to all stakeholders, including the community and the environment, as well as shareholders and business partners.

Now a national brand known for its quality, customer service, and expertise in all things baking, King Arthur has grown both the brand and its service programs. Bake for Good: Kids teaches 8- to 12-year olds how to bake bread in a curriculum-based program that provides a community service compo-

ment of giving a loaf back to someone in need. King Arthur has long had a policy of giving 40 paid hours of volunteer time to all employees, full- and part-time.

King Arthur's mission and personality is to be a resource for all bakers. It maintains a robust social media presence on Instagram, Twitter, Facebook, and on its blog, Flourish. The website has thousands of tested recipes, and there's a crew of baking experts on the Baker's Hotline ready to answer any baking question, either by phone or via online chat.

King Arthur is poised to further the quest for honest, homemade, local food, by providing everything one needs to bake. Lucky for the company, and Vermont, that appetite is timeless, and a good apple pie is never going to go out of style.

**WHAT'S BAKING IN NORWICH**

**Baking classes:** You can always come and take a class at the Baking Education Center in Norwich (no dishwashing required!). The calendar of classes for home bakers, kids, and professionals can be found at [kingarthurfLOUR.com/school](http://kingarthurfLOUR.com/school).

**Cafe and bakery:** The cafe and bakery are open daily 7:30 a.m. to 6 p.m. In September, the store's demonstration kitchen will be showing all comers how to make their best pie crust and baking with apples and cinnamon, chocolate and pumpkin.

**Baker's Conference.** From Sept. 9 to Sept. 12, King Arthur will sponsor its Third Annual Baker's Conference, Tasting Supper, and Harvest Festival at the King Arthur Baker's Store and School in Norwich.

The two-day conference features demonstrations, hands-on classes, and breakout sessions with a roster of well-known bakers, authors, recipe developers, photographers and editors.

The conference wraps up Friday evening, Sept. 11, with a Tasting Supper to benefit Hunger Free Vermont, from 5:30 p.m. to 7:30 p.m. Local food and beverage establishments will offer samples, featuring fresh local foods and drink.

The festival happens from 10 a.m. to 4 p.m. on Saturday, Sept. 12, with hands-on activities for kids, live baking competitions, entertainment, and great food.

For more festival information, go to [kingarthurfLOUR.com/bakers-harvest](http://kingarthurfLOUR.com/bakers-harvest).

**ABOUT KING ARTHUR FLOUR**

Celebrating its 225th Anniversary, King Arthur Flour is America's oldest flour company and premier baking resource, offering ingredients, mixes, tools, recipes, educational opportunities and inspiration to bakers everywhere since 1790. The company's flour is available in supermarkets nationwide. Additionally, more than 1,000 tested and trusted baking tools and ingredients are available through King Arthur Flour's Baker's Catalogue, online at [kingarthurfLOUR.com](http://kingarthurfLOUR.com) and at The Baker's Store in Norwich.

**2030 AGENDA FOR SUSTAINABLE DEVELOPMENT**

Mr. CARDIN. Mr. President, I rise to address an important event that occurred this week at the United Nations, which is marking the 70th session of the United Nations General Assembly, UNGA.

Over the weekend, over 150 world leaders gathered at UNGA to adopt the 2030 Agenda for Sustainable Development. This new 2030 Agenda for Sustainable Development is built on the progress achieved by Millennium Development Goals, MDGs, which were